Pork Free Peeps Recipe

Ingredients: 3 tablespoons unflavored kosher gelatin (i.e. gelatin from beef, fish, and they even have veggie jelly)

1 cup ice cold water, divided by ½

1- 1/2 cups granulated sugar

1 cup light corn syrup

1/4 teaspoon kosher salt

1 teaspoon imitation vanilla extract (without alcohol-I got mine at dollar general)

A few drops of your favorite color food coloring

1/4 cup confectioners' sugar

1/4 cup cornstarch

Nonstick spray

another 3/4 cup granulated sugar for sanding

Directions

1. Place the gelatin into the bowl of a stand mixer along with 1/2 cup of the water. Have the whisk attachment standing by.
2. In a small saucepan, combine the remaining 1/2 cup water, granulated sugar, corn syrup and salt. Place over medium high heat. Cover and allow to cook for 3 to 4 minutes.

3. Uncover, clip a candy thermometer onto the side of the pan and continue to cook until the mixture reaches 240 degrees F, approximately 7 to 8 minutes (I don't have a candy thermometer and 7 mins was the perfect time). Once the mixture reaches this temperature, immediately remove from the heat.
4. Turn the mixer on low speed and, while running, slowly pour the sugar syrup down the side of the bowl into the gelatin mixture. Once you have added all of the syrup, increase the speed to high. Continue to whip until the mixture becomes very thick and is lukewarm, approximately 12 to 15 minutes.
5. Add the vanilla and food coloring during the last minute of whipping.
6. While the mixture is whipping prepare the pans by combining the confectioners' sugar and cornstarch in a small bowl. Lightly spray a 13 by 9-inch metal baking pan with nonstick cooking spray. Add the sugar and cornstarch mixture and move around to completely coat the bottom and sides of the pan. Return the remaining mixture to the bowl for later use.
7. When ready, pour the mixture into the prepared pan, using a lightly oiled spatula for spreading evenly into the pan. Dust the top with enough of the remaining sugar and cornstarch mixture to lightly cover. Reserve the rest for later.
8. Allow the marshmallows to sit uncovered for at least 4 hours and up to overnight.
9. Now turn your marshmallow into peeps: Once the marshmallow is set, cut out peeps with a lightly oiled cookie cutter of your preferred shape.
10. Put a few drops of your favorite color food coloring into 3/4 cup granulated sugar to make sanding sugar. Shake the coloring and sugar mixture well until all sugar is colored and food coloring clumps disappear.
11. Sand the cut marshmallows in colored sugar.

Caution: While this recipe is a bit involved, these can be very addictive. Make them at your own risk.